

	Office of Public Health Laboratory	Section or Department: Microbiology Food Laboratory	Version 1
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Pathogens (Presence / Absence)	
Food Types	Organisms
Bread, rolls, buns, sugared breads, crackers, custard- and cream-filled sweet goods, and icings	<i>Salmonella</i>
	<i>Listeria monocytogenes</i> / <i>Listeria</i> spp. (not <i>monocytogenes</i>)
Macaroni and noodle products Cheese and cheese products Canned and cured fish, vertebrates, and other fish products; fresh and frozen raw shellfish and crustacean products (shrimp, crab, crayfish, langostinos, lobster) for direct consumption; smoked fish, shellfish, and crustaceans for direct Fresh, frozen, and canned fruits and juices, concentrates, and nectars; dried fruits for direct consumption; jams, jellies, preserves, and butters Nuts, nut products, edible seeds, and edible seed products for direct Fresh vegetables (not leafy green vegetables or herbs), frozen vegetables, dried vegetables, cured and processed vegetable products normally cooked before consumption Ready-to-eat sandwiches, stews, gravies, and sauces Soups Prepared salads (ham, egg, chicken, tuna, turkey)	